

ABSTRACT

Minimally processed fruits and vegetables are preserved by use of a flavonoid.

Cut and peeled fruits or vegetables are ^{sprayed} ~~prayed~~ or dipped in a solution containing a

5 flavonoid and an anti-oxidant such as ascorbic acid, erythorbic acid or alpha lipoic acid. Juices are also preserved by the addition of a flavonoid and ascorbic acid if it is not already present.

[illegible]

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